Seafood Mains

Whole Crispy Wok Fried Reef Fish

Topped with a sweet and sour chilli coriander sauce accompanied by coconut rice, pickled pink ginger and salad \$49

Lobster Mornay

Served in a creamy, classic white wine sauce with prawns, asparagus and corn (GF) \$69

Grilled Fish

A 200 gram fillet of your choice of:

Salmon

Barramundi

Snapper

Served on a sweet potato medallion with steamed snow peas, asparagus, blistered vine tomatoes and a lemon butter glaze (GF) \$38 add small chips \$5

Crispy Battered or Panko Crumbed Fish of The Day

Served with chips, tartar sauce and salad \$36 upgrade to sweet potato chips instead \$2

<u>Mixed Seafood Marinara</u>

Spaghetti including mussels, calamari, prawn, local fish, fresh herbs and Napoli sauce \$40 (GF option additional \$2)

<u>Asian Basket</u>

Steamed barramundi, salmon, and prawns on coconut pilaf, with kaffir lime syrup, Asian vegetable noodles and nam jim sauce (GF)
\$43

Traditional Seafood Basket

Tempura fish, coconut prawns, battered scallop, calamari and chips \$40

Please be aware that although every endeavour is taken, meals listed as Gluten Free (GF) are prepared in an environment where cross contamination may occur

<u>Mains</u>

Harissa Marinated Grilled Chicken

With a warm, pearly cous cous salad, topped with tzatziki - \$36

The Terrace Surf and Turf

Marbled scotch fillet, grilled prawns and scallops served with roasted Kipfler potatoes, broccolini and sauces (GF) - \$55 Add half a Moreton Bay Bug - \$9

Meat Lovers Grill

Scotch fillet, lamb cutlet and pork fillet with roasted kipfler potatoes and broccolini served with accompanying sauces (GF) - \$55 Add half a Moreton Bay Bug - \$9

Terrace Mushroom Medley

Spaghetti with a trio of shitake, enoki, and oyster mushrooms with broccolini in a creamy pesto sauce, topped with Kenilworth

Dairies Mature Cheddar - \$33

<u>Sides</u>

Three seared garlic prawns or scallops - \$12

Crispy chips with house made aioli - \$8

Sweet potato chips with house made aioli - \$10

Fresh garden salad with Kenilworth fetta and olives - \$8

Rosemary salted roasted Kipfler potatoes - \$8

Steamed broccolini with garlic butter and almonds - \$9

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Chef's Specials

THE TERRACE SEAFOOD PLATTERS

A combination of hot and cold seafood platters, served separately as follows:

A taste of our famous Seafood Chowder

Cold Platter

Moreton Bay bugs, Pacific oysters, Moololaba prawns, half a lobster, green mussels, house smoked salmon, fresh fruits and accompanying sauces

Palette Cleanser

Hot Platter

Grilled fish of the day, grilled scallops and prawns, tempura battered fish, coconut prawns, spiced calamari, and a fresh house salad

Double platter (for two to share) \$170 Single platter (for one person) with both platters served together \$85 Double cold platter only \$100

THE TERRACE COMBO

Our chilled Seafood Platter for two

Followed by our

Sizzling Granite Rock

Comprising of

Two Scotch fillet steaks, broccolini, kipfler potatoes and accompanying sauces

\$150